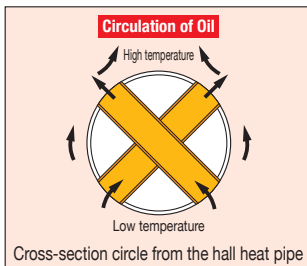


Excellent thermal efficiency and economic efficiency. Longtime seller with excellent cost performance.

Large hole heat pipe with excellent thermal efficiency.

Special-circulated heating method by large hole heat pipe realizes excellent thermal efficiency (in-house Product Comparison). Moreover, there is no waste of energy by heating the upper layer only of oil tank for cooking. It is energy saving. Additionally, oil temperature can be heated faster with possibility of speedy service even during peak time. (Except for table top type)



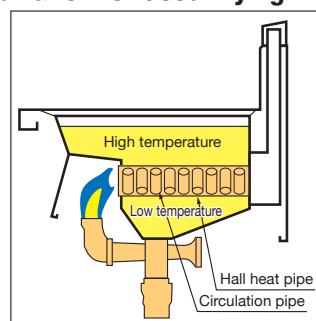
Easy-to-Clean Oil Tank Construction.

It is easy to clean because the bottom of the oil tank can be easily reached with a hand. Turn the oil drain cock to drain oil into the waste oil tank with casters.



Oil Circulation Prevents Oxidization for Good Frying.

Oil inside the tank circulates at all times to prevent uneven heating and oxidization. Fried scraps sink to the lower temperature area so it is possible to always cook in the clean area at a proper temperature.



Accurate Oil Temperature Control and Reliable Auto-ignition.

The thermostat keeps the oil temperature at the proper temperature within 160°C to 220°C. Ignition is initiated through a quick and reliable piezoelectric auto-ignition method.



Low-temperature type is also available!

Low-temperature type that can be set oil temperature between 140°C to 180°C is also available (The price is the same). Please contact us for more details.

- *「-LO」is added at the end of the model.
- * This is a built-to-order product.

Numerous Functions to prevent unexpected Troubles.

The temperature control dial and gas cock are covered to prevent ingress of accidentally splattered oil. The exhaust stack cover prevents small objects from falling down. There are also a flame rod and an overheat protection device.



Preventing pilot burner clogging.

The pilot burner is equipped with a nozzle cleaning mechanism that allows you to easily clean clogged nozzles. (Except for table top type)



It is easier to clean and install the gas pipes.

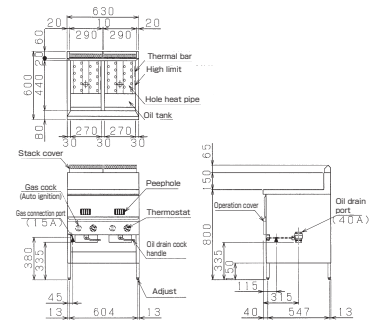
We made a space which is 150mm higher than the ground. That makes the cleaning and installing the gas pipes easier. (Except table top type)



Gas fryer <Standard Series> is offered with a type that conforms to the specification of the description of the Minister of Land, Infrastructure and Transport Secretariat Government Buildings Department supervision "public building construction standard specifications" (machine knitting equipment work) .

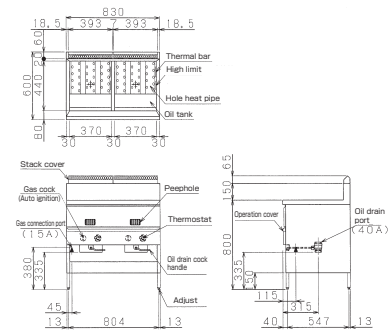
MGF-13WK

Oil amount
13ℓ×2



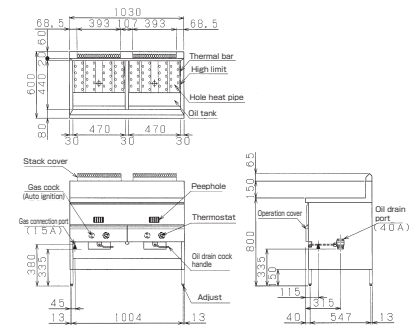
MGF-18WK

Oil amount
18ℓ×2



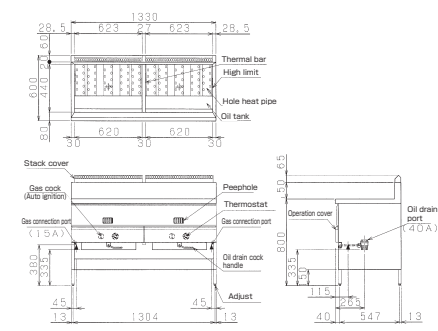
MGF-23WK

Oil amount
23ℓ×2



MGF-30WK

Oil amount
30ℓ×2



Fast Food type

Tabletop type

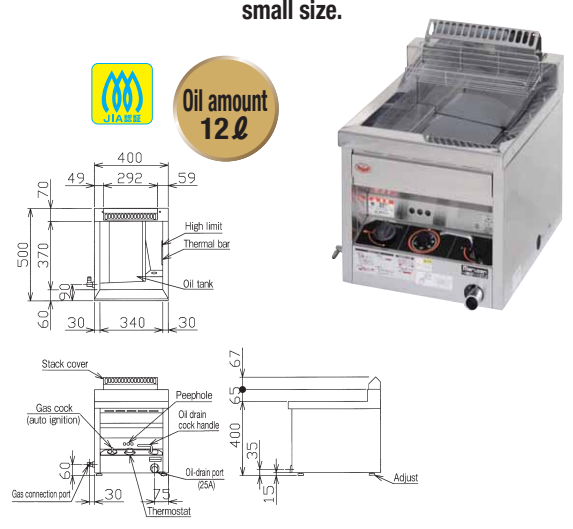
MGF-13FK Oil tank is in deep for large volume cooking.



Oil amount **18ℓ**



MGF-12TJ Easy to install thanks to small size.



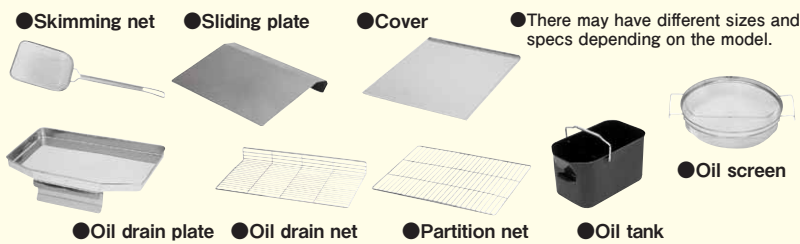
Oil amount **12ℓ**



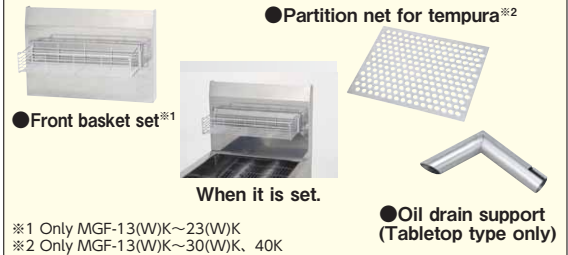
Gas fryer <Standard Series> Specifications Table

Model	External dimension (mm)				Oil amount (ℓ)	Gas consumption		Gas connection		Weight (kg)	Accessories												
	Width	Depth	Height	Height back		Town gas	LP gas	Town gas	LP gas		Cover	Partition net	Oil tank	Oil screen	Skimming net	Sliding plate	Oil drain plate	Oil drain net	Front basket	Fried food basket	Basket hook		
Regular type	MGF-13K	330	600	800	150	13	6.40kW (5,500kcal/h)	6.40kW(0.46kg/h)	15A	15A	32.5	1	1	S1	S1	1	1	1	1				
	MGF-18K	430	600	800	150	18	8.72kW (7,500kcal/h)	8.72kW(0.62kg/h)	15A	15A	34.0	1	1	L1	L1	1	1	1	1				
	MGF-23K	530	600	800	150	23	11.6kW(10,000kcal/h)	11.6kW(0.83kg/h)	15A	15A	41.0	1	1	L1	L1	1	1	1	1				
	MGF-30K	680	600	800	150	30	14.5kW(12,500kcal/h)	14.5kW(1.04kg/h)	15A	15A	51.0	1	1	S2	S2	1	1	1	1				
	MGF-40K	880	600	800	150	40	17.4kW(15,000kcal/h)	17.4kW(1.24kg/h)	15A	15A	57.0	1	1	S1,L1	S1,L1	1	1	1	1				
	MGF-13WK	630	600	800	150	13×2	12.8kW(11,000kcal/h)	12.8kW(0.91kg/h)	15A	15A	49.5	1	2	S2	S2	2	2	1	1				
	MGF-18WK	830	600	800	150	18×2	17.4kW(15,000kcal/h)	17.4kW(1.24kg/h)	15A	15A	63.0	1	2	L2	L2	2	2	1	1				
	MGF-23WK	1,030	600	800	150	23×2	23.3kW(20,000kcal/h)	23.3kW(1.66kg/h)	15A	15A	72.0	2	2	L2	L2	2	2	1	1				
MGF-30WK	1,330	600	800	150	30×2	29.1kW(25,000kcal/h)	29.1kW(2.08kg/h)	15A×2	15A×2	96.0	2	2	S1,L2	S1,L2	2	2	1	1					
Fast Food type	MGF-13FK	330	600	800	150	18	6.40kW (5,500kcal/h)	6.40kW(0.46kg/h)	15A	15A	32.5	1	1	S1	S1							2	1
Table Top type	MGF-12TJ	400	500	400	65	12	6.40kW (5,500kcal/h)	5.81kW(0.42kg/h)	13mm rubber tube mouth	9.5mm rubber tube mouth	25.0	1	1										1

Gas fryer<Standard Series>Accessories



Option



Gas fryer <Standard Series> Cooking ability

Model	Foodstuff	Croquette (raw 50g) (pcs / hour)	Deep-fried breaded pork (pcs / hour)	Horse mackerel tempura (pcs / hour)	Vegetable tempura (pcs / hour)	French fries (kg / hour)	Fried chicken (kg / hour)
MGF-13K		200~250	150~200	250~350	150~400	10	7
MGF-18K		250~350	200~250	350~450	200~500	15	10
MGF-23K		350~450	250~300	450~550	250~600	20	13
MGF-30K		450~550	300~400	550~700	300~800	27	17
MGF-40K		600~750	400~500	750~900	400~1,000	37	23
MGF-13WK		(200~250)×2	(150~200)×2	(250~350)×2	(150~400)×2	10×2	7×2
MGF-18WK		(250~350)×2	(200~250)×2	(350~450)×2	(200~500)×2	15×2	10×2
MGF-23WK		(350~450)×2	(250~300)×2	(450~550)×2	(250~600)×2	20×2	13×2
MGF-30WK		(450~550)×2	(300~400)×2	(550~700)×2	(300~800)×2	27×2	17×2
MGF-13FK						15	10
MGF-12TJ		200~250	150~200	250~350	150~400	10	7

Temperature of oil and cooking time

Name of the food	Proper oil temperature	Time required
Croquette	180°C~200°C	2~3 minutes
Deep-fried breaded pork	180°C~190°C	2~4 minutes
Fish Fry	180°C~190°C	2~4 minutes
Vegetables fry	160°C~180°C	1~3 minutes
Potato fry	170°C~180°C	2~5 minutes
Mixture of vegetables and other ingredients fried in batter	180°C~190°C	1~2 minutes
Deep-fried chicken	180°C~190°C	3~6 minutes
French fries (frozen)	180°C	4 minutes
Donut	160°C~170°C	2~3 minutes

※required time will be 30~50% increased in the case of frozen food.